

**Amendments to the Claims:**

Claims 1 – 20 are cancelled.

21. (Currently Amended) A method of ~~enhancing loosening property of cooked cooking~~ rice, noodles or pasta ~~by adding wherein sticking is avoided, comprising:~~

mixing rice, noodles or pasta with white potato-derived water-soluble acidic polysaccharides ~~prior to, during, or after heating the rice, noodles or pasta, the polysaccharides having including~~ uronic acids as constituents ~~sugars and a starch content of no more than 60 wt %,~~

wherein the uronic acids the polysaccharides are added in an amount in which the uronic acids are comprising 0.003 – 1.0 wt% of the rice, noodles or pasta ~~white potato-derived water-soluble acidic polysaccharides.~~

22. (Currently Amended) The method of claim 21, wherein the ~~uronic acids polysaccharides are added in an amount in which the uronic acids are comprise~~ 0.035 – 0.5 wt% of the rice, noodles or pasta ~~white potato-derived water-soluble acidic polysaccharides.~~

23. (Currently Amended) The method of claim 21, wherein the ~~uronic acids polysaccharides are added in an amount in which the uronic acids are comprise~~ 0.08 – 0.2 wt% of the rice, noodles or pasta ~~white potato-derived water-soluble acidic polysaccharides.~~

24. (Cancelled)

25. (Currently Amended) The method of claim 21, wherein the starch content of the white potato-derived water-soluble acidic polysaccharides ~~have a starch content of is~~ no more than 30 wt%.

26. (Currently Amended) The method of claim 21, wherein the starch content of the white potato-derived water-soluble acidic polysaccharides ~~a starch content of is~~ no more than 10 wt%.